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TRIED RECIPES

Chicken Roly-Poly.

One quart flour mixed well with two teaspoonfuls cream tartar, one teaspoonful soda dissolved in teaspoonful milk, one teaspoon salt; do not use any shortening, but roll out the mixture about half an inch thick; lay on it minced chicken, veal or mutton; meat must be seasoned with pepper and salt and be free from all gristle; roll the crust over and over and put it on a butter plate and place in a steamer for half an hour; serve for breakfast or lunch, giving a slice to each person, with gravy served on it.—Montreal Star.

Veal Croquettes.

Make a cream of one tablespoonful of butter, two tablespoonfuls of flour, one cupful of cream or milk, one teaspoonful of onion juice, salt, pepper and paprika; one beaten egg may be stirred in the pan, left one minute and removed from the fire. Add to this two cupfuls of minced veal, a little ham, chopped mushrooms, sweetbreads or truffles. Any two or more of these ingredients are good mixed, but the veal alone may be used. When the mixture is cold form into small cylinder or pyramid shapes, egg and breadcrumb them, and fry in boiling hot fat for two minutes.—Memphis News-Scimitar.

Sweet Potatoes, with Apples.

Wash four medium-sized potatoes, peel and cut the potatoes in slices about one quarter inch thick; pare and slice the same number of apples in the same way. Put the sweet potatoes and apples in a baking dish in alternate layers; sprinkle one and a half cups of sugar over the top, scatter half a cup of butter also over the top; add three fourths pint of hot water; bake slowly for one hour; serve steaming hot.—New Haven Times-Leader.

Prune Pie.

One half pound prunes, one half cup sugar, one slice lemon, two level teaspoonfuls butter, one level table spoon flour. Wash the prunes thoroughly, and soak overnight. Cook in the same water, adding the sugar and lemon. Remove the prunes and reduce the sirup to two tablespoons. Line a plate with paste, add the prunes stoned and cut in pieces and the sirup. Dot over with butter and sprinkle with the flour. Cover with paste, pressing the edges well together. Bake in a moderate oven until well browned.

Dolly Varden Cake.

Cream one teaspoonful of powdered sugar and half a teaspoonful of butter, add the whites of three eggs, mix in two teaspoonfuls of flour with which is sifted three level teaspoons of baking powder and half a teaspoonful of milk. Flavor with lemon. Make a frosting of the yolks of the eggs beaten with one teaspoonful of sugar.—Chicago Inter Ocean.

To renew old furniture, such as bedsteads, bureaus, etc., polish with two ounces of olive oil, two ounces of vinegar and one teaspoonful of gum arabic.

Place an egg in the palm of your left hand; then place a sharp knife in your right hand and give a very quick tap at the center of the egg, which will open nicely.

The salad at a recent luncheon consisted of slices of tomato and hard boiled egg placed on a bed of lettuce, with a thin layer of caviar over them. The whole was then covered with mayonnaise.

When it is desired that baked apples shall be particularly attractive fill the cores with nuts, brown sugar and cinnamon, and when baked and cool spread over them a meringue consisting of the whites of three eggs, two tablespoonfuls of sugar, and one tablespoonful of currant jelly. Spread this over the apples and brown in the oven.

Tinned fruits should be turned out of the tins two hours before using; their flavor is greatly improved by this treatment.

Dried coffee grounds answer well for filling a pincushion; they do not attract moths like wool nor mice as bran does.

In making cakes, whatever eggs are to be used should be added after all the ingredients are well mixed. By observing this rule two eggs will be found to go as far in enriching the cake and making it light as three would if added at an earlier stage of the preparation.

Woman's World



by Barbara Boyd

A NEWLY-WED AND HER DOG.

What little things can sometimes upset the happiness of a new home! And how unconscious husband and wife are of the danger until the damage is almost beyond repair!

A certain bride a few weeks after her marriage secured a little dog. Her husband is away all day, she is lonesome, and she wanted the dog for company. So into the home came this cute little puppy.

For a few weeks all went well, although the husband did not take any too kindly to the puppy's chewing his slippers, ripping his best umbrella into shreds and going out through the screen door without the ceremony of opening it. Mosquitoes are bad in that section, and screen doors with a hole big enough for a puppy to go through are of little value.

However, the head of the household kept fairly quiet on the subject, believing his wife would soon come to her senses about the dog. But the habit of petting and caressing an animal grows on some women, and it wasn't long before the dog began to rule the house. He was brought to the table at mealtime, he was allowed to track mud and dirt over everything with his little pattering paws, he was hugged and kissed and carressed all nauseam.

Naturally, the husband began to protest decisively. But the wife obstinately refused to discipline the dog, or to mend her ways regarding him. The husband took the matter in hand and then wifely wept and said he was a brute.

And it looks as if a big quarrel will be on in that little new home simply

THE MAN IN THE KITCHEN.

The young husbands have much to say concerning the age at which they would advise a girl friend to be married. "Not too young," the majority of them agree. The average of the ages named by them is twenty-four years and a fraction. That no girl should be married before she is twenty-two was stated with conviction by many.

"We weren't married until I was twenty-nine," writes a Pennsylvania woman, "and my husband thirty-one, after we had both seen a good bit of the world, and had enjoyed some of its advantages and entered into its activities. We feel that we are better fitted to appreciate the beauty and wonder of our life together than those who are married at twenty or before."

"I have seen so many unhappy, humdrum, more-dead-than-alive couples who were married around about twenty years of age; and, in marked contrast, so many unusually happy marriages made a little later, where the participants seem to be getting all there is out of life. A child enjoys a trip to Europe, but only an older person can really appreciate its broadening advantages."

"A married woman argued with a friend of mine that she ought to hurry up and get married; that the older she grew the more particular and hard to please she became. As though any woman could be too particular in the choice of a husband!"

Other views on the suitable age for the fateful partnership are as follows:

"The age at which a girl may marry depends entirely upon the girl. Some are as fully matured in every way at sixteen as others are at twenty. At any rate, she is not to marry until fully developed, and much misery and ill health will be avoided if she will undergo a thorough physical examination by a good physician, preferably one who has attended her, and knows her condition from previous attendance. No matter how healthy and robust she may appear, there may be some unsuspected trouble which can be easily remedied at that time. Few girls are in their best development under twenty-one, and most girls are not without pangs at giving up girlish food times before that age."

"Personally, I believe in a girl's marrying young—by young I mean twenty to twenty-five. The longer she waits the more critical she becomes, the more she demands from a man, and the harder it is for her to adapt herself to him—and for him to adapt his ways to hers. But what

HALF MOURNING.

Miss Lee of Virginia had a negro maid who was always asking her mistress for her clothes long before she was through with them. One day Diana's husband died, and she went into deep mourning. In a very short time, however, she asked her mistress for a certain hat, which was trimmed with bright red roses. Much surprised and amused, Miss Lee remarked:

"Why, Diana, you cannot wear that hat, you are in deep mourning for Toby, and I would look outrageous."

"Law, Miss," returned Diana, quite cheerfully, "I'm thinking of going out of mourning from the waist up."

Woman's Home Companion.

Never put meat directly on the ice, but always on a plate, as direct contact with the ice will destroy its flavor.

Vinegar will remove the disagreeable odor of paraffin from earthenware and tin ware; dip a rag into the vinegar and scour the vessel with it.

SOUTHERN RECIPES

Old southern recipes are always interesting, but at no time are they more so than at this season, when the trend of travel is in that direction and one of flour, watch carefully and astle over the goodies whose acquaintance they have made.

Crab Gumbo.

Take a half of a fresh tender chicken, cut into small pieces, put into a saucepan with a large spoon of lard and one of flour, watch carefully and brown; let it cook for an hour and a half. Pick the meat from one dozen boiled crabs, warm the meat with a spoonful of butter in another pan, then pour it over the chicken, adding a few small pieces of fried ham. Season to taste, and serve hot with dry boiled rice.

Oyster and Nut Soup.

Take half a pint of freshly roasted peanuts and pound to a paste. Add two spoonfuls of flour, mix well and add a pint of boiling water to it, stirring carefully for ten minutes. Add a pint of oysters, and let them cook five minutes. Season to taste, and serve at once.

Terrapin Stew.

Boil the terrapin until it is soft and tender, adding a small piece of bacon, one or two onions, pepper and a lump of butter. Chop three hard boiled eggs fine and add them, and a full wine glass of good sherry wine. Serve hot.

Praline Pecans.

Take a cupful of shelled pecans. Put two cupfuls of brown sugar and a half cup of water to simmer on the fire until it begins to candy. Add the nuts, stirring all the time so the sugar adheres to them and they do not burn. When they are cool shake off the extra sugar in a coarse sieve, and they are ready for use.

Whipped cream stirred lightly through a tinted ice cream, like green pistachio cream or a cream colored pink with fruit juice, while it is freezing will streak it with white, thus producing a pretty color effect.

A teaspoonful of salt in the water in the outside vessel of a double boiler will raise the temperature of the contents of the inner vessel. A cereal may be made to boil in this way without danger of burning.

Gilt frames or chandeliers covered with fly specks are fearful things, but if three or four onions are boiled in a pint of water and the solution applied with a soft brush it will prove an excellent protection against flies settling.

Gas stoves require a good deal more cleaning than they often get. A dirty stove is the cause of a disagreeable smell in the house. Use old curtains or newspapers to rub them over after cooking, then polish with grate polish; finish off with an old piece of velvet flannel.

Can one do if she doesn't meet the man she loves until she is thirty or more? It is better to wait until one is forty than to marry a man one doesn't truly care for just because it seems wise to marry early.

"Most working girls marry much too young, and lose all their youth too early. Twenty-five is not any too old."

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